

Study on preparation of fig *Burfi*

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The present investigation was aimed to incorporate fig paste in *khoa* to formulate a novel type of *Burfi*. Fig *Burfi* was prepared from different proportions of buffalo milk and fig paste *i.e.* 97.50:2.50 (T_1), 96.25:3.75 (T_2), 95.0:5.00 (T_3) and it is compared to market fig *Burfi* (T_0). The combination T_2 was superior with a rating of 8.30 in respect of colour and appearance. The body and texture of T_2 combination was superior at 8.10 which was followed by T_1 at 7.75. The flavor rating for the combination T_2 was 8.10 whereas combination T_3 occurred at 7.85. The highest rating for taste of T_2 was 8.10 which were followed by T_3 at 8.01. The sensory score for overall acceptability of fig *Burfi* of treatments T_0 , T_1 , T_2 and T_3 were 6.95, 7.63, 8.12 and 7.55, respectively. It was observed that 3.75 per cent (T_2) level of fig paste was most acceptable and rated between like very much to like extremely for all sensory attributes.

Key Words : Buffalo milk, *Burfi*, Fig, *Khoa*, Sensory evaluation

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